





## **HUNTER'S 2008 MARLBOROUGH PINOT NOIR**

#### **Winemaker's Notes**

A smooth medium bodied Pinot Noir with rich, ripe berry and subtle forest floor aromas. These aromas combined with wild berries, dark red fruits and mild spicy oak flavours make an enjoyable and easy drinking wine.

# **Technical Details**

Harvest Dates: 5 March – 13 April 2008

Brix at Harvest: 24.2 Average

Alcohol: 13.5% Total Acidity: 5 g/l Residual Sugar: Dry

Bottling Date: 7 May 2009

# **Vintage Conditions**

Variable weather in the flowering period affected the different varieties at different stages. Chardonnay and Pinot Noir which flower earlier had a great flowering with very good fruit set. A cool period in December meant that the flowering of the Sauvignon Blanc was prolonged and variable hence produced lower crops. The weather changed from being the second coldest to one of the driest and warmest. This allowed the fruit to develop very strong concentrated flavours with a very good balance across the varieties. Because of these flavours we were able to pick the fruit at lower sugar levels which will result in the wines with less alcohol and a very good acid flavour balance.

## Vinification

This wine was made in small batches using a variety of different winemaking techniques to try and enhance the individual clones and vineyards character.

A portion of the fruit was hand picked and was plunged in small open vats until completion of ferment. This allowed lighter fruit components to be expressed.

The balance of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32° degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

Awards: Hong Kong International Wine and Spirits Competition - GOLD

Royal Easter Wine Show 2010 - GOLD

International Cool Climate Wine Show 2010 - GOLD

American Express, Tower Club Awards, Singapore 2010 - GOLD

AWC Vienna 2010 - Silver

Mondial du Pinot Noir, Switzerland 2009 - Silver

Perth Royal Wine Show 2009 - Silver

Wrest Point Royal Hobart International Wine Show 2009 – Silver Vintage Cellars National Wine Show of Australia 2009 – Silver San Francisco International Wine Competition 2010 - Bronze

Perth Royal Wine Show 2010 - Bronze

Decanter World Wine Awards Vinexpo 2010 – Bronze San Francisco International Wine Competition - Bronze

Winestate Recent Releases Tasting, July/August 2010 - 3 ½ stars

TiZwine.com 3 Courses Tasting: Sparkling, Pinot Noir and Dessert Wines – 3 stars

Winestate Magazine, Pinot Tasting August 2010 - 3 stars

Food Hotel Asia Wine Challenge, Singapore 2010 - Recommended

Wine Spirits Asia (WSA) Wine Challenge - Recommended

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